



Weddings at The Grand Hotel Tramore

- Any Wedding booked in the Grand Hotel will receive the following with our compliments.
- An experienced management team who can advise and guide you through every aspect of your wedding celebration.
- Complimentary mid-week overnight accommodation three months prior to the wedding for a tasting of your chosen menu with wine and a relaxing massage for you both in our holistic suite.
- Red Carpet on Arrival for Bride & Groom with Champagne Greeting for the Bridal party.
- Complimentary Bucks Fizz, Tea/Coffee & Biscuit Reception for your guests on arrival.
- Complimentary use of Cake Knife and a selection of Cake Stands.
- PA system with Wireless Microphone for all toasts and speeches.
- Personalised Menu Cards.
- White linen table cloths and napkins.
- Special guaranteed room rates for all wedding guests.
- Complimentary Overnight Accommodation for the Bride and Groom and their parents on the Wedding Night.
- Complimentary Champagne Breakfast served in the Bridal suite the following day.
- Complimentary Dinner with Overnight Accommodation on the occasion of your first Wedding Anniversary.
- Complimentary bar exemption.

Additional Information

All Music/Entertainment must end at 2.00am

Hotel guests are welcome to use the Residents Bar, which will remain open until 5.00am at the discretion of the night manager.

Bringing your own wine?

Corkage is charged per 70cl bottle and per bottle Champagne/Sparkling Wine.

The Grand Hotel requires that any wine or champagne being brought into the hotel for your weddings should arrive no later than 24 hours before the day of the wedding.

Chair Covers

We can supply chair covers and colour coordinated sashes on your special day at a reduced cost of €2.00 per chair.

Wedding Menu's

Starters

Trio of Melon – drizzled with seasonal berry compote

Pan-fried Smoked Salmon Potato Cake – on a bed of seasonal salad leaves with a caper, chive & caviar cream

Garlic Breaded Mushrooms – with a dressed leaf salad and garlic alioli

Symphony of Sea Food – platter of prawns & crab meat drizzled in a lemon grass & chilli reduction with smoked salmon

Creamy Chicken & Smokey Bacon Bouchee – with salad leaves and a light vinagerette

Cajun Chicken Salad – topped with parmesan shavings, with garlic herb croutons and a chilli mayo

Sweet Chilli Prawn Salad – freshwater prawns in a sweet chilli dressing over a bed of seasonal salad leaves

Roulade of Irish Smoked Salmon and Fresh Salmon – with red onion rings, capers, and a lime & caper mayo

Chicken Liver Parfait – with melba toast, tossed salad & shallot chutney

Deep Fried Golden Wedge of Brie – with a mango & chilli salsa

Grand Hotel Homemade Soups

Garden Vegetable

Potato, Leek & Spring Onion

Tomato & Basil

Broccoli & Blue Cheese

Carrot & Coriander

Cream of Mushroom

Seafood Chowder

Sorbets

Lemon

Citrus

Champagne

Wild Berry

Main Courses

Roast Sirloin of Munster Beef – on a bed of horseradish mash with a red wine pan jus
Fillet of Beef – with potato fondant and a natural jus
Roast Stuffed Pork Fillet– with a creamy mushroom sauce and stuffed with sage and a mushroom & onion duxelle
Roast Rack of Succulent Lamb – with a rosemary and mint herb crust on leek infused mash with a shallot & thyme jus
Chicken Supreme – stuffed with chorizo & sundried tomatoes over a bed of Mediterranean vegetables with a rich tomato sauce
Roast Breast of Turkey & Honey Glazed Munster Ham – with a garden herb stuffing and a cranberry sauce
Pan-Seared Fillet of Sea Bass – with a beetroot pureé and roast salsify
Poached Darne of Dunmore East Salmon – with a light white wine, chervil & cream sauce with wilted spinach
Roast Medallions of Monkfish –over a celeriac pureé with a lemon & crayfish beurre blanc
Paupiettes of Lemon Sole – with Dublin Bay prawns and a spinach pureé
Baked Fillet of Cod – with a herb crust on fennel mash with a pernod velouté
Oven Baked John Dory – with lemongrass & roasted shallots

Vegetable Selection

Batons of Carrots, Parsnips, Turnip
Brussel Sprouts
Broccoli
Cauliflower with or without Cheese
French Beans with or without Bacon
Sugar Snap Peas
Peas & Celery in a cream sauce
Carrot & Parsnip Puree
Leek & Bacon in a cream sauce
Carrot & Courgette Rings
Vegetable Stir Fry
Roast Potatoes
Baby Boilers (seasonal)
Creamed Potatoes
New Potatoes (seasonality & timing essential)
Rosemary Infused Baby Potatoes

Dauphinoise €5.00 Per Table

Chef's own Red Cabbage €5.00 Per Table

Dessert from our Pastry Chef's Pantry

Fresh Fruit Pavlova (Strawberries May-October)
Warm Toffee Apple Sponge Cake with fresh custard sauce
Selection of Cheesecakes
Warm Chocolate Fudge Cake
Profiterole Tower
Grand Hotel Dessert Plate
Apple Crumble
Wedding Cake & Ice Cream

Canapés

Smoked Salmon with Red Onion Rings
Brie & Red Onion Marmalade
Smoked Chicken & Cream Cheese
Honey & Mustard Glazed Ham with Tomato Relish
Crab & Celery
Fresh Salmon Mousse
Chicken Liver Pâté with Shallot Chutney
Chicken & Roasted Vine Cherry Tomato
Goats Cheese Wrapped in Parma Ham
Mini Sandwiches on Brown or White
(Please chose four)

Buffet Menu Options

Cold Selection:

Sliced Turkey & Ham
Fresh Dunmore East Salmon
Roast Beef
Freshwater Prawns
Bantry Bay Mussels
Smoked Salmon Rosettes
(Please choose two)

Side Dishes:

Jasmine Scented Basmati Rice
Baked Potatoes
Fried Baby Potatoes with Onion
Garlic Dauphinoise
(Please choose two)

Hot Selection:

Coq à Vin
Beef Burginon
Pork Cassarloe
Chicken/Vegetable Curry
Beef & Guinness Stew
Irish Stew
(Please choose one)

Salad Selection:

Tomato & Cucumber
Leaf Salad
Coleslaw
Potato Salad
Vegetable Cous Cous
Pasta Salad
Red Onion & Mixed Pepper